

2024 Dry Gewurztraminer, Columbia Gorge



This wine is done in true Alsatian style. The amount of sugar is minimal, with a level of acid that creates a dry, but aromatic finish. You'll find this wine is rich and textural, with beautiful aromas of mango, passion fruit, lychee, and rose. The texture is velvety yet dry, with flavors of honeydew melon, sweet mango and stone. This wine was not fined, but slightly filtered prior to bottling. This wine is vegan and chemical-free.

Blend

100% Chenin Blanc

Vineyards / AVA

Horse Heaven Hills AVA, and Ancient Lakes AVA
Production & Aging

Fermentation Notes

This wine was made in true Alsatian style, with Alsatian yeast, cool fermented then racked off the lees to give a roundness in the mouthfeel. Aged 6 months in stainless steel.

Bottled

April 2026

Wine Analysis

12.5% Alcohol

Ingredients

Hand picked grapes, yeast, yeast food, water, sulfur dioxide

Production

114 cases

